AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions and listings of claims in the application.

1. (Currently Amended) An aquaculturally-raised shrimp comprising docosahexaenoic acid (DHA) at a level higher than about 12.5 μg/g fresh weight.

2. (Original) The shrimp of claim 1, wherein the DHA level is higher than about 25 μg/g fresh weight.

3. (Original) The shrimp of claim 2, wherein the DHA level is higher than about 50 μg/g fresh weight.

4. (Withdrawn) An aquaculturally-raised shrimp comprising carotenoids, wherein astaxanthin comprises less than about 80% of the total carotenoids.

5. (Withdrawn) The shrimp of claim 4, wherein the non-astaxanthin carotenoids comprise one or more carotenoids chosen from β-carotene, γ-carotene, lutein, lycopene, zeaxanthin, and canthaxanthin.

6. (Withdrawn) An aquaculturally-raised shrimp comprising a lutein level higher than about 5 μg/g fresh weight.

7. (Withdrawn) An aquaculturally-raised shrimp comprising a Flavor Enhancer.

8. (Withdrawn) The shrimp of claim 7, wherein the Flavor Enhancer is chosen from bromophenol, 2,6-dibromophenol, 2,4,6-tribromophenol, and iodine.

9. (Withdrawn) The shrimp of claim 8, wherein the Flavor Enhancer comprises 2,6-dibromophenol at a level higher than about 0.06 μg per kilogram fresh weight.

10. (Withdrawn) The shrimp of claim 8, wherein the Flavor Enhancer comprises 2,4,6-tribromophenol at a level higher than about 6 μg per kilogram fresh weight.

11. (Withdrawn) The shrimp of claim 8, wherein the Flavor Enhancer comprises 2,6-dibromophenol and 2,4,6-tribromophenol at levels higher than about 0.06 and 6 μg per kilogram fresh weight.

12. (Withdrawn) An aquaculturally-raised shrimp comprising a cholesterol level lower than about 8.0 mg per gram fresh weight.

13. (Withdrawn) The shrimp of claim 12, wherein the cholesterol level is lower than about 6 mg per gram fresh weight.

14. (Withdrawn) The shrimp of claim 13, wherein the cholesterol level is lower than about 1.0 mg per gram fresh weight.

15. (Currently Amended) An aquaculturally-raised shrimp comprising a docosahexaenoic acid/eicosapentaenoic acid (DHA/EPA) ratio greater than about 2.0.

16. (Original) The shrimp of claim 15, comprising a DHA/EPA ratio greater than about 2.5.

17. (Original) The shrimp of claim 16, comprising a DHA/EPA ratio greater than about 5.0.

18. (Withdrawn) An aquaculturally-raised shrimp fed an exclusively vegetarian diet comprising hydrolyzed plant protein and microalgae.

19. (Withdrawn) An Organic shrimp.

20. (Withdrawn) A 100% Organic shrimp.

21. (Withdrawn) An aquaculturally-raised shrimp that has been certified as Organic by the United States Department of Agriculture.

22. (Withdrawn) An aquaculturally-raised shrimp that has been certified as 100% Organic by the United States Department of Agriculture.

23. (Withdrawn) A shrimp feed comprising red rice yeast.

24. (Withdrawn and Currently Amended) The shrimp feed of claim 23, wherein the red rice yeast compris[ing]es a *Monascus* sp. red rice yeast biomass chosen from a whole biomass, a lysed biomass, a fraction of a whole biomass, and a fraction of a lysed biomass.

25. (Withdrawn) The feed of claim 24, wherein the *Monascus* sp. comprises *Monascus purpureus.*

26. (Withdrawn) A shrimp feed comprising components chosen from DHA, lutein, lycopene, zeaxanthin, bromophenols, and chlorophyll.

27. (Withdrawn) The feed of claim 26, comprising from about 10 to about 1000 mg/kg 2,6,-dibromophenol.

28. (Withdrawn) The feed of claim 26, comprising from about 10 to about 1000 mg/kg 2,4,6-tribromophenol.

29. (Withdrawn) The feed of claim 26, comprising from about 10 to about 1000 mg/kg 2,6-dibromophenol, and from about 10 to about 1000 mg per kilogram 2,4,6-tribromophenol.

30. (Withdrawn and Currently Amended) The feed of claim 26, comprising DHA, wherein the DHA content is from about 5% to about 50% of the total fat in the feed, and wherein shrimp fed on said feed comprise a DHA level [[is]] greater than about 12.5 μg/g fresh weight of the shrimp.

31. (Withdrawn and Currently Amended) The feed of claim 26, comprising lutein, wherein the lutein content is from about 1 mg per kg to about 10 g per kg of feed, and wherein the shrimp fed on said feed comprise a lutein level [[is]] greater than about 5 μg/g fresh weight of the shrimp.

32. (Withdrawn and Currently Amended) The feed of claim 26, comprising lycopene, wherein the lycopene content is from about 1 mg per kg to about 10 g per kg of feed, and wherein the shrimp fed on said feed comprise a lycopene level [[is]] greater than about 5 μg/g fresh weight of the shrimp.

33. (Withdrawn and Currently Amended) The feed of claim 26, comprising zeaxanthin, wherein the zeaxanthin content is from about 1 mg per kg to about 10 g per

kg of feed, and wherein the shrimp fed on said feed comprise a zeaxanthin level [[is]] greater than about 6 μg/g fresh weight of the shrimp.

34. (Original) A method of producing an Organic shrimp comprising feeding microalgal DHA to shrimp.

35. (Original) A method of producing a shrimp comprising feeding to said shrimp one or more components chosen from microalgae enriched with DHA and microalgal extracts enriched with DHA.

36. (Original) The method of claim 35, wherein the microalgae are chosen from dinoflagelates and chitrids.

37. (Withdrawn) The method of claim 35, wherein the microalgae are chosen from *Crypthecodinium* sp., *Crypthecodinium cohnii, Schizochytrium* sp., *Schizochytrium aggregatum, Schizochytrium aggregatum* ATCC 28209, *Thraustochytrium roseum* ATCC 28210, *Thraustochytrium sp.* ATCC 26185, *Thraustochytrium* sp., *Thraustochytrium visurgense* ATCC 28208, *Pavlova* sp., *Tetraselmis* sp., and *Isochrysis* sp.

38. (Withdrawn) A method of producing a shrimp comprising providing the shrimp with a feed comprising a biomass enriched in one or more carotenoid.

39. (Withdrawn) The method of claim 38, wherein the biomass is chosen from one or more of microalgae, marigold extract, marigold petals, tomato extract, and processed tomato biomass.

40. (Withdrawn) A method of increasing the desirability of the flavor profile of a shrimp by adding one or more Flavor Enhancers to the shrimp's feed.

41. (Withdrawn) The method of claim 40, wherein the Flavor Enhancer comprises one or more bromophenols.

42. (Withdrawn) The method of claim 41, wherein the Flavor Enhancer is chosen from 2,6-dibromophenol and 2,4,6-tribromophenol.

43. (Original) A method of feeding a shrimp to a human or non-human animal, comprising providing for the animal's consumption a shrimp chosen from a high-DHA shrimp, a high carotenoid shrimp, a low cholesterol shrimp, and an Organic shrimp.

44. (New) The shrimp of claim 1, further comprising carotenoids, wherein astaxanthin comprises less than about 80% of the total carotenoids.

45. (New) An aquaculturally-raised shrimp depleted in cholesterol and enriched in

one or more omega-3 long chain polyunsaturated fatty acids selected from DHA, arachidonic acid (ARA), and EPA;

one or more carotenoids, selected from β-carotene, γ-carotene, lutein, lycopene, astaxanthine, zeaxanthin, and canthaxanthin; and

one or more flavor enhancing compounds, selected from 2,6-dibromophenol, 2,4,6-tribromophenol, and iodine;

wherein the shrimp is depleted and enriched through aquaculture.